

Welcome to Uncle Mings Bar

UNCLE MING'S 明叔



MON - FRI
4PM - 6PM

HAPPY HOUR

Aunties Favourite | \$7

Uncles Favourite | \$7

Tsingtao | \$7

House Wine | \$7

LUNCH SPECIAL TUE & WED (12PM-2PM)

\$1 Dumplings (min. order 10)
with any alcoholic beverage

Conditions Apply



*Please note, a discretionary 5% service charge applies to all tables
after 9pm Thursday-Saturday.*

All card payments will incur a transaction fee.



Food



Steamed dumplings

Classic Pork (4)	13
Chicken (5)	12
Prawn (5)	13
Pork Dim Sim (4)	12
Scallop & Prawn (4)	13
Vegetable Dumplings (4)	11
5 Spice Pork w/ peanuts (4) <i>contains prawns</i>	13
Gluten-free Steamed Gyoza (4) <i>vegan, gluten free</i>	11
BBQ Pork Bun (1)	6
Edamame <i>vegan</i>	6

Fried delights

Prawn Toast (4)	14
Vegetable Spring Rolls (4) <i>vegan</i>	12
Tempura Prawn (4)	13
Chicken Karaage (5)	15
Pumpkin Arancini (4) <i>vegan, gluten free</i>	12
Takoyaki (6) <i>octopus balls</i>	12
Ming's Wings - <i>chicken wings filled with pork mince, cabbage & leek</i> (2)	10

Desserts

Japanese Mont Blanc (1)	10
<i>Our Mont Blanc has a sponge cake base, layered with rich cream topped with long piped strings purée.</i>	
<i>Choose from Matcha, Chocolate or Strawberry flavours.</i>	

Please speak with a member of staff if you have any food intolerances or allergies.

Beer & Cider



Tsingtao A crisp and fresh lager - China's #1 beer	(China)	11
Asahi Super Dry 500ml - can A delicate, rich and full flavoured lager	(Japan)	14
Tiger A smooth and refreshing lager	(Singapore)	11
Yebisu Premium – can A rich and mellow malt beer	(Japan)	12
Mountain Culture Status Quo Pale Ale A full-flavoured hoppy pale ale (GABS #1 2023)	(Australia)	13
Hitachino Nest Dai Dai IPA Spicy, fruity, floral hops and notes of mikan mandarin	(Japan)	15
Apple Thief Pink Lady Cider A clean medium to sweet cider	(Australia)	12

Japanese Boilermaker

The traditional “end of shift” cocktail; a glass of Yebisu with a shot of Nikka Days Whisky



22

Non Alcohol Beer

Tsingtao Zero Zero alcohol lager, as crisp as its brother	(China)	10
Tsingtao Lemon Pilsner - can A light pilsener with a refreshing lemon edge	(China)	10

Wine



White

XO Riesling 2023, Adelaide Hills SA	14	62
Secret Garden Pinot Grigio 2023, Big Rivers NSW	12	54
Main & Cherry Fiano 2023, Adelaide Hills, SA	15	70
Jules Taylor Sauvignon Blanc 2023, Marlborough, NZ	13	58
Chrismont Chardonnay 2022, King Valley VIC	15	70

Red

Trentham Estate Pinot Noir 2022, Murray Darling NSW	12	54
Angas & Bremer Malbec Grenache Shiraz Touriga 2022, SA	13	58
Rocky Road Cab Sauvignon 2022, Margaret River, WA	16	72
Kilikanoon Killerman's Run Shiraz 2020 Clare Valley SA	14	62

Rose

Lou Parais Rose Grenache 2023, Alpes De Haute Provence France	13	58
---	----	----



Bubbles

Casa Brut Sparkling NV, King Valley, VIC	11	50
Cavedon Adelia Prosecco NV, King Valley, VIC	14	62
Moet & Chandon Brut Impérial Champagne NV, France		140

Cocktails

All the classic cocktails also available - just ask!

Rich & Indulgent



Tira-Miso

22

Rich & creamy espresso martini flavours

Uncle's Spiced Rum, Coffee Liqueur, Miso Paste, Choya Kokuto Umeshu



Aloe Aloe

24

Subtle, smooth and oh so cool

Tanqueray Gin, St Germain Elderflower, Liqueur d'Aloes, Agave, Lemon, Aloe Water, Whites



Barbarella

22

Zesty, floral Thai flavours

Tanqueray Gin, Lemongrass, Lemon Juice, Rhubarb and Black Pepper Syrup

Take Your Sweet Thyme **24**

Herbaceous whiskey sour



Bulleit Bourbon, Frangelico,
Thyme & Honey Syrup, Fig &
Cinnamon Bitters, Angostura
Bitters, Lemon Juice, Whites

Hope & Sesame **24**

Sesame infused Mai Tai



Pampero Blanco, Uncle's Spiced
Rum, Sesame Liqueur, Falernum
Syrup, Lime Juice

Fruity & Refreshing

Uncle's Island Punch **22**

*Uncle's Beach Treat – rich &
tropical*



Uncle's Spiced Rum, White Rum,
Passionfruit, Coconut, Pineapple,
Lime, topped with Coconut Cream

Lychee High Tea **22**

Fruity and flirty



Tanqueray Gin, Lychee Liqueur,
Hibiscus Tea, Lemon



Harajuku Juice Bar

22

A sweet, floral, fruity explosion

Eikun 70 Junmai Sake,
Watermelon, Passionfruit,
Strawberry, Lemon



Never Let a Good Mango

22

Like a creamy mango Weis Bar

Bacardi White Rum, Mango, Lime,
Yoghurt



Poshi Poshi

22

Coconut bubble tea for adults

NoDo Coconut Tequila, Cinnamon
Syrup, Lime Juice, Uncle's
Pineapple Green Tea, Pineapple
Popping Pearls
(Served bubble tea style)

Sophisticated & Bold



Sunday Szech

24

*Spicy, peppery riff on a classic
margarita*

Szechuan-infused Casamigos
Mezcal, Ancho Reyes Verde,
Pineapple, Lime, Szechuan Bitters

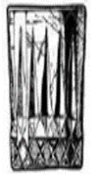


La Vida Loca

24

Tangy, hazy and velvety

Del Maguey Vida Mezcal, Joseph
Carton Poire Liqueur, Aperol,
Lemon, Agave Syrup, Orange
Bitters, Angostura Bitters



Sencha Sensibility

22

Smoky fresh, with green tea nuttiness

Nikka Days Whisky, Genmaicha
Green Tea, Soda



Diablo's Mark

24

Our Cherry Ripe Old Fashioned

Makers Mark Bourbon, Maraschino
Cherry Liqueur, Chocolate Liqueur,
Aztec Chocolate Bitters



Shanghai Roller

28

*Our Insta fave – smoky and
sophisticated*

Johnnie Walker Black, Laphroaig
10y/o Whisky, Brown Sugar,
Angostura Bitters
(Served with flames)

The Favourites



Uncle's Favourite **13**
Whisky and fresh apple juice



Auntie's Favourite **13**
House Spiced Rum and
fresh apple juice



Japanese Boilermaker **22**
The traditional “end of shift”
cocktail; a glass of Yebisu
with a shot of Nikka Days

Mocktails



Piñata Punch **14**
Mango tea, Passionfruit,
Coconut, Pineapple, Lime,
topped with Coconut Cream

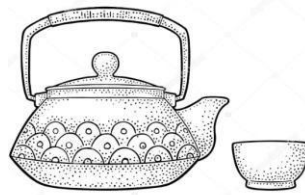


Auntie Ming's Remedy **14**
Cranberry, Fresh Apple,
Yuzu Syrup, Lime and Mint

Mocktails can be made into cocktails - just ask!

Cocktails to Share

Serves 3-4



Bruce Lee

Ketel One Vodka, Sloe Gin, Pomegranate,
Lime, Ginger Beer

50

Once Upon A Time in Kyoto

Tanqueray Gin, Yuzu, Lemon,
Cranberry, Soda

50

Bloodsport Tea

Ketel One Vodka, Pineapple, Cranberry, Hibiscus
Syrup, Lime, Soda

50



Sake

Eikun 70 Junmai

Smooth with honey-scented sweetness. 160ml carafe **16**
Served chilled 340ml carafe **30**

Kizakura Yamahai

Slightly dry, mellow & soft 160ml carafe **15**
Served room temperature or warm 340ml carafe **28**

Hana Junmai Ginjo

Fruity, semi-sweet & light bodied
Served chilled 300ml bottle **30**

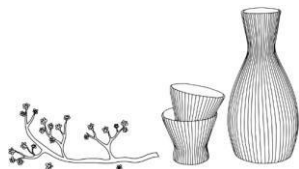
Highballs

Yuzu Sake Highball **12**

A fruity cocktail of yuzu infused Eikun 70 Junmai sake.

Koyomi Shochu **10**

Single distilled from barley and koji. Served the Japanese way as a Chu-Hi



Japanese Liqueurs

- | | |
|---|-----------|
| Umeshu Plum Wine | 11 |
| Sweet & fruity flavour with a rich aroma
Served with ice | |
| Choya Kokuto Liqueur | 12 |
| Made with dark rum, ume plum & brown
sugar Served on ice | |
| Choya Umeshu Classic | 11 |
| Rich and elegant. Served with the ume fruit
in soda | |
| Yuzu Liqueur | 12 |
| A sweet blend of Japanese ume and the
refreshing citrus taste of yuzu. Served on ice | |
| Whisky Umeshu | 11 |
| A Japanese plum liqueur brewed with sochu
& finished with Akashi whisky | |
| Brandy Umeshu | 11 |
| A plum wine blended with Eigashima's
century-old brand Charmant brandy aged 7
years | |

Please ask to see our
Spirits and Whisky
menu.

